

# EVERYONE SAYS I LOVE RAMEN!

Since it was founded in 1985, IPPUDO created a new ramen trend in Japan and spread the ramen culture around the world through bowls of ramen with 'smile' and 'arigatou'.

'To continuously innovate to remain true' - this is IPPUDO's mission all over the world, and our promise to you.



- 1985 FUKUOKA
- 1995 TOKYO
- 2008 NEW YORK
- 2009 SINGAPORE
- 2011 HONG KONG
- 2012 TAIWAN
- CHINA
- SYDNEY
- 2013 MALAYSIA
- 2014 THAILAND
- INDONESIA
- PHILIPPINES
- LONDON
- 2016 PARIS





## GLOBAL STANDARD RAMEN

原点の一杯  
白丸元味

### 1. SHIROMARU TAMAGO

白丸玉子入り

£12

Shiromaru with a soft-boiled egg marinated in special home-made sauce.

### 2. SHIROMARU CHASHU

白丸肉入り

Shiromaru with simmered pork belly chashu.

£13.5

### 3. SHIROMARU SPECIAL

白丸スペシャル

Shiromaru with extra pork belly chashu, bean sprouts, soft-boiled egg marinated in special home-made sauce, spring onions, sesame kikurage mushrooms and seaweed.

£15.5



### 4. SHIROMARU CLASSIC

£10.5

IPPUDO's original creamy tonkotsu pork broth served with home-made thin and straight noodles, topped with pork belly chashu, sesame kikurage mushrooms, bean sprouts, bamboo shoots and spring onions. A classic, Hakata-style ramen.



Please select hardness of your noodles.

SOFT  MEDIUM  HARD  VERY HARD

## GLOBAL STANDARD RAMEN

# 革新の一杯 赤丸新味



### 5. AKAMARU TAMAGO

赤丸玉子入り

£12.5

Akamaru with a soft-boiled egg marinated in special home-made sauce.

### 6. AKAMARU CHASHU

赤丸肉入り

Akamaru with simmered pork belly chashu.

£14

### 7. AKAMARU SPECIAL

赤丸スペシャル

Akamaru with extra pork belly chashu, bean sprouts, soft-boiled egg marinated in special home-made sauce, spring onions, sesame kikurage mushrooms and seaweed.

£16



### 8. AKAMARU MODERN £11

A bolder translation of the original pork broth, enhanced with IPPUDO's special-blended miso paste and fragrant garlic oil. Served with homemade thin noodles, pork belly chashu, bean sprouts, sesame kikurage mushrooms and spring onions. A refined, modern-style ramen.

 Please select hardness of your noodles.  
 SOFT  MEDIUM  HARD  VERY HARD





## GLOBAL STANDARD RAMEN

刺激の一杯  
風堂からか麺

### 9. KARAKA TAMAGO

からか玉子入り

£13.5

Karaka-men with a soft-boiled egg marinated in special home-made sauce.

### 10. KARAKA CHASHU

からか肉入り

Karaka-men with simmered pork belly chashu.

£15

### 11. KARAKA SPECIAL

からかスペシャル

Karaka-men with extra pork belly chashu, bean sprouts, soft-boiled egg marinated in special home-made sauce, spring onions, sesame kikurage mushrooms and seaweed.

£17



### 12. KARAKA-MEN

£12

Our original tonkotsu broth and home-made noodles topped with “Karaka” spicy miso paste, pork belly chashu, bean sprouts, sesame kikurage mushrooms, spring onions, sansho pepper and fragrant garlic oil.



Please select hardness of your noodles.

SOFT MEDIUM HARD VERY HARD



STORE EXCLUSIVE

澄みきりの一杯  
鶏醤油ラーメン

13. TORI SHOYU TAMAGO £13.5  
鶏醤油玉子入り

Tori Shoyu with a soft-boiled egg marinated in special home-made sauce.

14. TORI SHOYU CHASHU £15  
鶏醤油肉入り  
Tori Shoyu with chicken breast chashu.


15. TORI SHOYU SPECIAL £17  
鶏醤油スペシャル

Tori Shoyu with soft-boiled egg marinated in special home-made sauce, chicken breast chashu, and seaweed.



16. TORI SHOYU RAMEN £12

Homemade wavy noodles crafted specially for this dish that blend perfectly with the broth. Served with chicken breast chashu and traditional ramen toppings, it is a must-try for people who enjoy a lighter, more delicate taste.

 Please select hardness of your noodles.  
SOFT MEDIUM HARD VERY HARD



LONDON EXCLUSIVE



## ベジラーメン

17. VEGGIE RAMEN  £13

Vegetable broth with our homemade paprika noodles in a seaweed and mushroom dashi broth, eringi, sautéed mushrooms, beet, rocket and grilled veggies with a fragrant original vegetable oil.



Please select hardness of your noodles.

SOFT  MEDIUM  HARD  VERY HARD






## 豚骨ベース

18. BASE TONKOTSU £7.9

Original homemade thin noodles topped with shredded pork belly chashu, spring onions and sesame in our original creamy tonkotsu pork broth.

 Please select hardness of your noodles.

SOFT  MEDIUM  HARD  VERY HARD

We apologise that we do not do takeaway or packing of leftover food due to stringent food quality control.



KAEDAMA

替玉

**KAEDAMA** £1.5

(Extra serving of noodles)

Please select hardness of your noodles.

SOFT MEDIUM HARD VERY HARD

Originating from Hakata, diners may request for an extra serving of noodles as long as they have enough soup left in their bowls.

## RAMEN TOPPINGS

**AJIKIKU** 味キク

Sesame kikurage mushrooms

£1

**KARASHI TAKANA** 辛子高菜

Hakata-style spicy mustard leaf

£2.5

**NEGI** ネギ

Spring onions

£1

**CHASHU** チャーシュー

Simmered pork belly

£3

**NORI** のり

Seaweed

£1

**SPECIAL COMBINATION** £5

スペシャル コンビネーション

**NITAMAGO** 味付け玉子

Soft-boiled egg marinated in special home-made sauce

£1.5

Pork belly chashu, bean sprouts, soft-boiled egg marinated in special home-made sauce, spring onions, sesame kikurage mushrooms and seaweed.

**ONSEN TAMAGO** 温泉玉子

Poached Egg

£1.5

**KARAKA-MISO** からか味噌

Homemade spicy miso paste

£2.5

**MENMA** メンマ

Bamboo shoots

£2.5





# FRESH SALADS

## 1. GOBO-TEN SALAD

ごぼ天サラダ

£9



Colourful mix of vegetables topped with crispy deep fried gobo to get the crunchy texture – a must try Hakata's local specialty!

## 2. IPPUDO CAESAR SALAD

一風堂シーザーサラダ



Crispy Romaine lettuce with original Caesar dressing, topped with fried onions and home made salted pork.

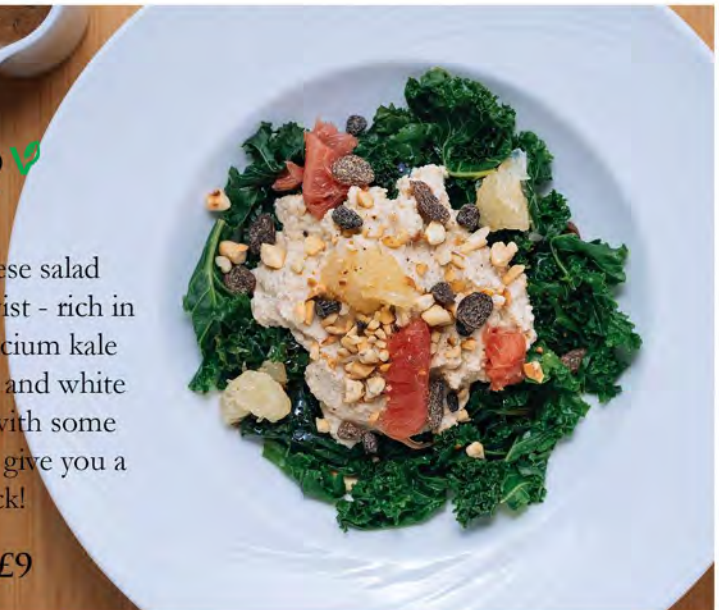
£9

## 3. HEALTHY TOFU SALAD

健康豆腐サラダ

Traditional Japanese salad with a modern twist - rich in vitamin A and calcium kale dressed with tofu and white sesame. Topped with some fruits and nuts to give you a healthy energy kick!

SMALL £6 / REGULAR £9



# BUNS SELECTION

£4 (1 PC) / £10 (3 PCS)



## 1. HIRATA PORK BUN

平田ポークバン

IPPUDO's signature melt-in-your-mouth chashu, accompanied with crisp iceberg lettuce and creamy mayo, nestled in a soft, fluffy bun.

## 2. HIRATA CHICKEN BUN

平田チキンバン

Deep-fried battered chicken thigh accompanied with crisp lettuce and mayo in a freshly-steamed bun.



## 3. HIRATA VEGGIE BUN

平田ベジタリアンバン

Deep-fried vegetable croquette, crisp lettuce and mayo in a freshly-steamed bun.

\*The vegetable croquette is fried in the same oil as the meat.

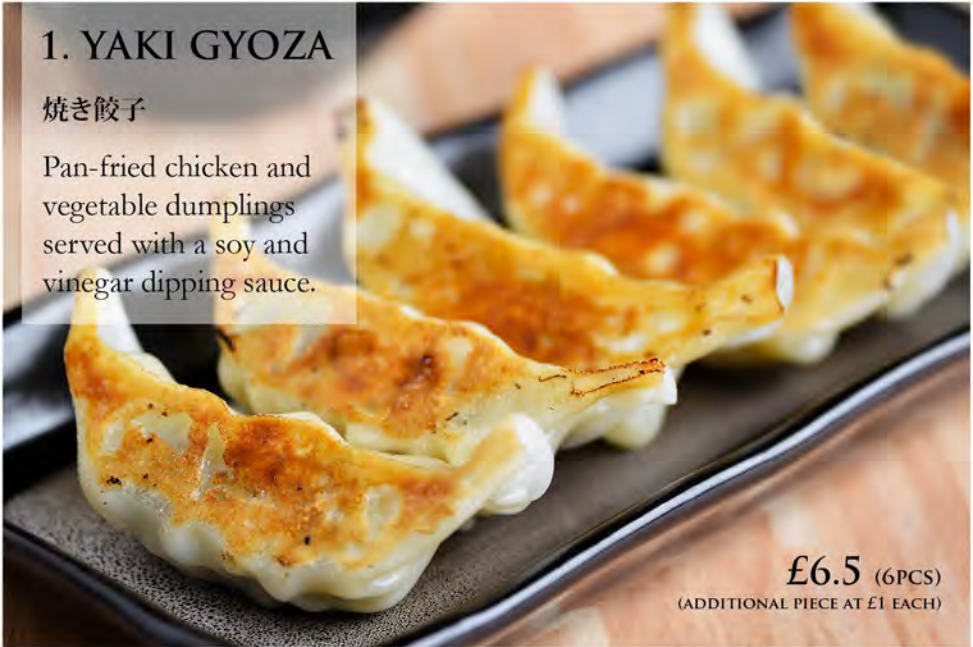


# GYOZA SELECTION

## 1. YAKI GYOZA

焼き餃子

Pan-fried chicken and vegetable dumplings served with a soy and vinegar dipping sauce.



**£6.5** (6PCS)

(ADDITIONAL PIECE AT £1 EACH)



## 2. CRISPY GYOZA

揚げ餃子

Chicken and vegetable dumplings deep-fried and served with a home-made sweet chilli-mayo dip.

**£6** (5PCS)

(ADDITIONAL PIECE AT £1 EACH)

## 3. BOILED GYOZA

ボイル餃子

Boiled chicken and vegetable dumplings topped with coriander and Japanese leek, drizzled in a miso-based sauce.

**£7** (5PCS)

(ADDITIONAL PIECE AT £1 EACH)





# APPETISERS

## 1. GOMA Q

ゴマきゅうり

£5

The  
**GLOBAL**  
- FAVOURITE -



Crunchy Japanese cucumber drizzled with home-made sesame dressing.



## 2. SPICY FIRE CHICKEN WINGS

スパイシー ファイヤーチキン

Temporarily spicy chicken wings – marinated overnight in our original seasoning blend, served to you deep-fried and dipped in a mouth-watering spicy sauce.

£5

### 3. EDAMAME PEPPERONCINO-STYLE

ペペロンチーノ枝豆

Sautéed IPPUDO  
pepperoncino edamame with  
soy sauce and garlic.

£4.5



### 4. TOFU & HOTATE GINGER ANKAKE

豆腐とホタテの生姜鰯かけ

Tofu served with original scallop  
based sauce with a hint of ginger  
– a real Japanese flavour.

£6



### 5. ABURI SHIO BUTA

炙り塩豚

Deliciously grilled  
pork marinated  
with herbs and salt.

£7.5



# DINNER SPECIALS

Available only from 5pm onwards

*The*  
**GLOBAL**  
- FAVOURITE -

## 1. GYU TATAKI

牛タタキ



Tender beef marinated overnight in specially blended IPPUDO original shoyu sauce, served seared and sliced.

£13

## 2. MAGURO TATAKI

マグロタタキ

£12



Seared tuna marinated with original sauce, served with wasabi ponzu (a Japanese tart citrus sauce).



## 3. TORI TEN

鶏天

Chicken tenders deep-fried in a light, melt-in-your-mouth batter.

£12





*The*  
**EXCLUSIVE**  
- CHOICE -

**4. WAGYU STEAK**  
(CSG SPECIAL LIMITED DISH)

和牛ステーキ

Generous portion of rump steak (140g). Simply enjoy the pure taste of meat accompanied with a Japanese sauce.

**£25**

Please advise our friendly staff of any food allergies or dietary requirements. A discretionary 12.5% service charge will be added to your bill.

# DINNER SPECIALS (RICE)

Available only from 5pm onwards

The  
**PREMIUM**  
- CHOICE -

## 1. MASU CHIRASHI 枺ちらし

Sushi rice topped with luxurious combination of tuna, salmon, samon roe, and shrimp.

£13



## 2. CHASHU CHIRASHI チャーシューちらし      £8

IPPUDO's original pork belly chashu and butter sautéed mushrooms on top of sushi rice with capelin roe to add some enjoyable texture.



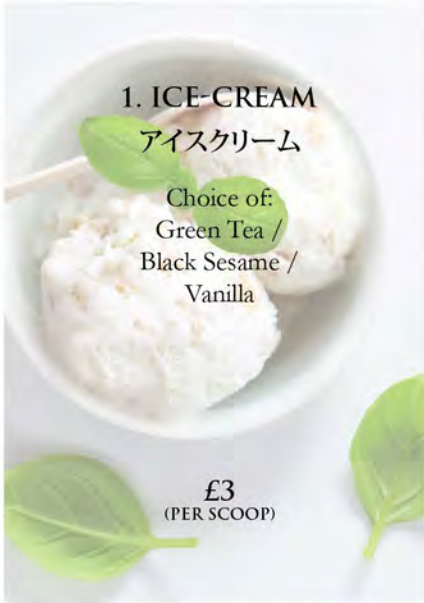
## 3. MAGURO AVOCADO RICE マグロアボカドライス

Wonderful pairing of tuna and avocado, served with original curry flavoured mayonnaise.

£6



# DESSERTS (AVAILABLE ALL DAY)





## Soup

博多豚骨

Following IPPUDO's secret recipe, only rigorously selected ingredients go through the innovative processes of creating the Tonkotsu broth, refined over the years.

## Kaeshi

匠がえし

Made from selected quality Kyushu shoyu as a base and through constant refining and ingredients of the finest quality, IPPUDO's secret recipe kaeshi was created to produce the best tasting tonkotsu broth.

## Noodles

一風堂麺

IPPUDO noodles are the "work of a craftsman", offering both a springy texture and deep flavours. These noodles are quintessential IPPUDO, boiled to al dente, exuding the vibrant natural aroma and taste of wheat with each bite.

## Chashu

一風堂チャーシュー

Made with our secret recipe shoyu base and special marinade, IPPUDO's melt-in-your-mouth chashu guarantees the ultimate tasting pleasure for maximum enjoyment.

# IPPUDO'S WORLDWIDE ACCOLADES



## JAPAN:

- 3 consecutive wins on TV Champion's ramen competition
- Won Ramen King Award on TBS's Ramen King competition
- 2014 TripAdvisor's Traveller's Choice award - Top in "Ramen" category & 9th in "Restaurant" category for the Kyoto store
- TRY (Tokyo Ramen of the Year Competition) - Top award in 2010-2011
- Nominated world's best fast-food chains in Tokyo (Chosen by United Kingdom's BBC)



## SINGAPORE:

- 2016 Wine & Dine - One of Singapore's Finest Restaurants
- 2010 Epicure's Top 10 Award - Top 10 Ramen Eateries
- 2012 Epicurian Star Award - Winner of HungryGoWhere People's Choice Most Popular Japanese Restaurant Award
- 2012 The Singapore Women's Weekly - Gold Plate Award (Ramen category)
- Tripadvisor 2014 Winner - Certificate of Excellence



## NEW YORK:

- Michelin Guide NYC Restaurants & Hotels Guide - Listed every year since 2008 for 6 consecutive years
- Zagat Guide - 1st or 2nd spot for 6 consecutive years in the "Noodle" category
- Yelp! - Most popular restaurant (U.S) in 2010 & 3rd in 2011

## HONG KONG:

- 2012 Michelin Guide - Listed in Hong Kong & Macau Restaurant & Hotel category
- 2012 Openrice - Top (in all categories) for 16 weeks running
- 2012 New Holiday Magazine - "Must Eat" Award in the Japanese restaurant category
- 2012 You Magazine - Top 5 in the "My favourite restaurant" category
- 2012 You Magazine - Top 20 in the "My favourite new food" category
- 2012 Weekend Wkly - Best-ever Dining Award 2012 in the "Top 5 Must-Eat Japanese restaurant" category



## CHINA:

- 2015 The Beijinger - "Best Japanese Restaurant" & "Reader Restaurant Award"
- 2015 The Beijinger - "Best Overseas Import" & "Reader Restaurant Award"



## **CANARY WHARF**

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1 Crossrail Place London E14 5AR  
Tel: 020 3326 9485



## **CENTRAL SAINT GILES**

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London WC2H 8AG  
Tel: 020 7240 4469